



INTERCONTINENTAL®
MILWAUKEE



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INTERCONTINENTAL MILWAUKEE WEDDING INFORMATION

Our Banquet Manager and Catering Manager will greet you upon arrival and will be there for you throughout your special day.

InterContinental Milwaukee will provide one complimentary night stay for the Bride and Groom in one of our eloquently upgraded rooms. InterContinental Milwaukee offers special sleeping room rates for relatives and friends

(Rates are subject to change according to particular date and availability.)

InterContinental Milwaukee is proud to offer a choice of four menu packages. Wedding packages either include all food and beverage selections incorporated into one per person price or you may select from our incredible banquet menus where all prices are à la carte.

All menu prices will be guaranteed seven days prior to your wedding date. All prices are subject to 22% service charge (gratuity) and 6.1% sales tax.

There will be a minimal \$150.00 handling fee for any “homemade” sweets delivered to the hotel that require items to be trayed. If sweets arrive pre-trayed, the additional fee will not apply.

Elegant romantic areas are available to take your lasting unforgettable pictures.

InterContinental Milwaukee offers two luxurious ballrooms to host your reception:

The Grand Salon accommodates 150 to 400 guests.

The Lobby Salon accommodates up to 120 guests.

Ask our catering staff about our food and beverage minimum requirements.

The hotel requires a \$1,000 deposit at the time of booking. Final payment in addition to the number of guaranteed guests is due three business days prior to the reception.



INTERCONTINENTAL®
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POLICY STATEMENT FOR BANQUET EVENTS

BANQUET MENUS

Menu selections, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least 21 days prior to your function date. Our Menus are designed to suit all of your needs. Our team of culinarians strives to provide you with the local and international regions best and seasons freshest products available.

GUARANTEE

The Catering Office should be notified of your expected attendance by no later than 10am three business days prior to your function. If no final guarantee is received, we will consider the number indicated on the original arrangements to be correct. The guarantee is not subject to reduction after this three day deadline. A \$25.00 service charge will be applied to each plated food function if attendance is 20 persons or less.

SPECIAL CATERING SERVICES

Arrangements may be made through the Catering Office for the purchase of fresh floral arrangements and centerpieces. We would also be pleased to assist you with special theme decorations, entertainment and ice carvings. If gift bags are provided to guests checking into hotel a \$3.00 delivery fee per bag will be assessed for package delivery through our in house bell staff.

DECORATIONS

Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. Clean up fees will apply for certain decorations. The client agrees to be responsible for any damages done to the function room or any other part of the hotel by the client, their guests, employees, independent contractors or others under their control.

AUDIO VISUAL EQUIPMENT AND SERVICES

We will be pleased to arrange for any audio visual requirements for your function, using state-of-the-art equipment from our in-house audio visual company AVC®. Charges will apply if any outside audio visual equipment is brought into your meeting space through our company or an outside company. The hotel has an exclusive contract with American Audio Visual Center (AVC)® for audio visual services.

Audio visual equipment contracted outside of the hotel must be removed immediately following the conclusion of the event. The hotel and AVC® assume no responsibility for services contracted outside of the hotel. An electrical fee will be applied to the usage of any electrical outlets used during the entirety of the contracted space rental. In-house technical services rendered for outside audio visual equipment will incur an additional fee.

FUNCTION ROOMS

Function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees are applicable at the time of the booking. We reserve the right to change groups to a room suitable for the functions if the attendance decreases or increases.

BEVERAGE SERVICE

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the Wisconsin State Liquor Commission. The hotel, as a licensee, is responsible for the administration of these regulations. It is our policy, therefore, that no alcoholic beverage may be brought into the hotel. The hotel reserves the right to change from a host or cash bar to a cocktail server if the count falls below 25 people. If a group requests additional bartenders over and above the standard of 1 bartender per 75-100 guests,

Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Cash Bars – Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$95.00 per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 guests or if additional staffing is required. There will be a charge assessed for each additional bar that falls short of a \$300.00 minimum revenue generated per bar during the specified time period.



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POLICY STATEMENT FOR BANQUET EVENTS

FOOD SERVICE

The InterContinental Milwaukee is responsible for the quality and freshness of the food served to our guests. Due to State & City health regulations, all food served at InterContinental Milwaukee must be prepared by our culinary staff. In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges or corkage fees will apply. Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops. Hors d'oeuvres reception and buffet food service is limited to 1 ½ hours. In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness or price of food and beverage items brought into the hotel. Service staff levels are at the discretion of the hotel and may incur additional service charges if deemed necessary. General service levels include 1 server per 25-30 guests for breakfast and lunch service and 1 server per 20-25 guests at dinner service. Any additional service staff will incur a \$95.00+ gratuity per server fee.

Hours of Service

Breakfast 6:30am-11am

Lunch 11am-4pm

Dinner 4pm-11pm

Service hours can become flexible on an event by event basis. Please inquire with your sales associate.

SHIPPING AND RECEIVING

Packages for meetings and conventions may be delivered to the hotel no more than four working days prior to the date of the meeting and the hotel must have prior notification of any packages being delivered. There will be additional storage fees assessed for any packages that arrive to the hotel's property prior to the four day allowance. The following information should be included on all packages:

- Conference or Function Name
- Hotel Contact
- Client's Name
- Date of Function

Any alternative arrangements are to be approved by the hotel. Guests/exhibitors are responsible for return shipping costs and methods for all packages. Pricing is subject to change based on individual packaging needs.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise, food and beverage, personal articles brought into the hotel, items left unattended or left behind at the conclusion of the function. With adequate notice, we will be pleased to provide additional security for equipment or merchandise. You will be responsible for any damages done to the facilities during your event. The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner. At the hotel's discretion, parties may be subject to additional security needs at client's expense.

BILLING

We ask that the proper credit be established at least 30 days prior to any function. The hotel reserves the right to request a full or partial payment prior to the functions. If you wish to be direct billed to your organization, a minimum of \$1,500.00 must be spent in food, beverage, room rental and guest rooms.

PRICES

There will be an applicable service charge of 20% and a sales tax of 6.1% on all food and beverage items. Prices are subject to change with guaranteed pricing 7 days prior to the date of the event. Additional labor fees may be applied if you do not meet the required number of people for a buffet. We will serve a buffet below the minimum number; however, an additional fee per person below the minimum will be applied.

PARKING

InterContinental Milwaukee has parking available at prevailing rates. The Milwaukee Center garage is owned and operated by Inter Parking. For groups who request a parking pass to which all charges are to be direct billed there will be a 10% fee assessed to the parking passes.



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INTERCONTINENTAL MILWAUKEE WEDDING PACKAGES

For your special day, choose from the following:

The “Beginnings” Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers
Garden Fresh Vegetable Crudite with Creamy Herb Dip
Champagne Toast
Selection of Entrée
After Dinner Mints

The “New Beginnings” Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers
Garden Fresh Vegetable Crudite with Creamy Herb Dip
One Hour of Open Bar Service
Champagne Toast
Selection of Entrée
After Dinner Mints

The “Celebration” Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers
Garden Fresh Vegetable Crudite with Herb Dip
Selection of two Hot Hors D’oeuvres
One Hour of Open Bar Service
Champagne Toast
Wine Service with Dinner (1 glass)
Selection of Entrée
After Dinner Mints

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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INTERCONTINENTAL MILWAUKEE WEDDING PACKAGES

The “Forever Romance” Package

International & Domestic Cheese Display with Fresh Fruit & Assorted Crackers
Garden Fresh Vegetable Crudite with Herb Dip
Selection of two Hot Hors D'oeuvres
Four Hours of Open Bar Service
Champagne Toast
Selection of Entrée
Wine Service with Dinner (2 glasses)
Intermezzo Course (Housemade Sorbet)
After Dinner Mints

The “Ultimate InterContinental” Wedding **\$28.00/person**

International Cheese & Fruit Display with Assorted Crackers
Fresh Vegetable Crudite served with Herb Dip
Selection of two Hot Hors D'oeuvres
Five Hours of Open Bar Service
Champagne Toast
Selection of Entrée from the Combination Plate
Wine Service throughout Dinner
Intermezzo Course (Housemade Sorbet)
Viennese Sweets Display
After Dinner Mints
Two Night Honeymoon at Grand Geneva Resort & Spa

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WEDDING PACKAGE ENHANCEMENTS

For your special day, choose from the following:

Continental Coffee Service

Includes Sugar Cubes, Dark Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Orange Zest.

Ask about flavored coffees at **\$6.00/Person**

Miniature Sweets Table

Seasonal Fruit Display, Chocolate Dipped Strawberries, Worldly Chocolates & Assorted Petite French Pastries, Petit Fours and Coffee Station at **\$19.00/Person**

Intermezzo Course

Housemade Sorbet at **\$2.00/Person**

Martini Bar

Serving the finest selection of Vodka & Gin Martini's based on consumption of **\$8.00/Drink**

Wine Served with Dinner

Choice of Chardonnay, Cabernet Sauvignon or Merlot at **\$6.00/Person**

Enhance your Wedding Cake

Served on a Painted Plate with Raspberry, Chocolate or Strawberry Sauce at **\$2.00/Person**

Cordials and After Dinner Drinks

Can be added to your beverage arrangements at **\$7.00/Drink**

Ice Carvings

Orchestrated by our Executive Chef are available upon request
(Cost based upon type and size of sculpture)

Ask your Catering Coordinator about assistance in arranging any of the following:

Specialty Linens and Chair Covers

Charger Plates

Gift Baskets or Amenities for Guests

All Wedding Packages Include:

White Glove Service

Waived Cake Cutting and Bartender fees

Complimentary Grand King Room for Wedding Night

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DINNER ENTREES

Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee and specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

STEAKS

Filet Mignon of Beef

3 Cheese Potato Gratin, Asparagus, Béarnaise

Beginnings: \$60.00 New Beginnings: \$78.00 Celebration: \$90.00 Forever Romance: \$121.00

12 oz. Grilled New York Strip Steak

Roasted Garlic Potato Puree, Green Beans, Brandied Peppercorn Sauce

Beginnings: \$57.00 New Beginnings: \$75.00 Celebration: \$87.00 Forever Romance: \$118.00

12 oz. Grilled Pork Chop

Spiced Sweet Potato Puree, Steamed Broccoli, Apple Cherry Sauce

Beginnings: \$51.00 New Beginnings: \$69.00 Celebration: \$81.00 Forever Romance: \$112.00

Short Ribs

Smoked Cheddar Mashed, Sautéed Spinach, Wild Mushroom Jus

Beginnings: \$51.00 New Beginnings: \$69.00 Celebration: \$81.00 Forever Romance: \$112.00

Roasted Sirloin

Herb Roasted Red Potatoes, Natural Jus, Crispy Fried Onion Strings

Beginnings: \$51.00 New Beginnings: \$60.00 Celebration: \$74.00 Forever Romance: \$88.00

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POULTRY

Roasted Organic Chicken Breast

Roasted Red Potatoes, Tomato Artichoke and Spinach Ragout, Rosemary Chicken Jus

Beginnings: \$42.00 New Beginnings: \$60.00 Celebration: \$72.00 Forever Romance: \$103.00

Chicken and Wild Mushroom En Croute

Asparagus and Marsala Jus

Beginnings: \$45.00 New Beginnings: \$63.00 Celebration: \$75.00 Forever Romance: \$106.00

Herb Marinated Cornish Hen

Roasted Fingerling Potatoes, Steamed Broccoli, Whole Grain Mustard Jus

Beginnings: \$45.00 New Beginnings: \$63.00 Celebration: \$75.00 Forever Romance: \$106.00

Chicken Piccata

Herb Risotto, Artichokes, Mushrooms, Lemon Caper Sauce

Beginnings: \$48.00 New Beginnings: \$57.00 Celebration: \$71.00 Forever Romance: \$85.00

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SEAFOOD

Pan Seared Sea Scallops

Herb Risotto, Julienne Vegetables, Miso Glaze

Beginnings: \$46.00 New Beginnings: \$64.00 Celebration: \$76.00 Forever Romance: \$107.00

Grilled Scottish Salmon

Garlic Mashed Potatoes, Sautéed Spinach, Mascarpone Cream Sauce

Beginnings: \$44.00 New Beginnings: \$62.00 Celebration: \$74.00 Forever Romance: \$105.00

Grilled Mahi-Mahi

Lemon Parsley Pilaf, Green Beans, Citrus Buerre Blanc

Beginnings: \$45.00 New Beginnings: \$63.00 Celebration: \$75.00 Forever Romance: \$106.00

Miso Glazed Chilean Sea Bass

Baby Vegetables, Yuzu Soy Butter, Pickled Ginger

Beginnings: \$50.00 New Beginnings: \$68.00 Celebration: \$80.00 Forever Romance: \$111.00

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COMBO PLATES

Filet and Salmon

Black Truffle Mashed Potatoes, Asparagus and Béarnaise

Beginnings: \$73.00 New Beginnings: \$91.00 Celebration: \$103.00 Forever Romance: \$134.00

Filet and Chicken

Roasted Red Potatoes, Maple Glazed Carrots, Red Wine Demi, Rosemary Chicken Jus

Beginnings: \$72.00 New Beginnings: \$90.00 Celebration: \$102.00 Forever Romance: \$133.00

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VEGETARIAN ENTREES

Roasted Vegetable Barley Risotto

With Garden Fresh Herbs, Boursin Cheese, Red Pepper Coulis

Beginnings: \$44.00 New Beginnings: \$62.00 Celebration: \$74.00 Forever Romance: \$105.00

Penne Rigate Pasta

Primavera Vegetables, Creamy Pesto Sauce, Aged Parmesan Cheese

Beginnings: \$42.00 New Beginnings: \$60.00 Celebration: \$72.00 Forever Romance: \$103.00

Rosemary Polenta Cake

Warm Mushroom & Fig Salad, Arugula, Aged Balsamic Syrup

Beginnings: \$45.00 New Beginnings: \$63.00 Celebration: \$75.00 Forever Romance: \$106.00

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Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee and specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

SALADS

All salads will be pre-tossed unless noted below

Garden Salad

Seasonal Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes *(not pre-tossed)*

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Caesar Salad

Crisp Romaine, Croutons and Reggiano Parmagiano Cheese - Traditional Creamy Dressing

.....

Spinach Salad

Baby Leaf Spinach, Sundried Tomatoes, Feta Cheese - Black Olive Vinaigrette

.....

Wine & Cheese

Country Field Greens with Candied Nuts, Shaved Pears - Wisconsin Blue Cheese, Port Wine Vinaigrette

.....

Tomato & Mozzarella

Organic Greens with Vine-Ripe Tomato, Fresh Mozzarella Cheese - Aged Balsamic Vinaigrette *(not pre-tossed)*

.....

Baby Wedge

Baby Iceberg Lettuce with Tomato, Smoked Bacon Bits, Toasted Pecans - Chopped Egg, Blue Cheese Dressing

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DINNER ENTREES

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APPETIZER DISPLAYS

Baked Brie En Croute

Small \$5.00/person (serves 25) Large \$5.00/person (serves 50)

Imported Brie Wrapped in Puff Pastry

Accompanied by Market Fresh Fruit Display &

Housemade preserves and compotes

Assorted Cracker Crisps & Sliced French Baguette

The Country Market

\$5.00/person Large \$5.00/person (serves 50)

Display of International & Domestic Cheese

Imported Cured Meats

Market Fresh Fruit Display

\$4.50/person

Wildflower Honey Infused Vanilla Yogurt

Vegetable Crudit 

\$4.00/person

Assortment of Seasonal Garden Fresh Vegetables

Creamy Herb Dip

Sliced Cold Smoked Scottish Salmon

Small \$7.00/person (serves 25) \$6.00/person

Display of International & Domestic Cheese

Imported Cured Meats

Antipasto Platter

Assorted Cured Meats

Domestic and International Cheese Selection

Grilled Mediterranean Vegetables

Whole Grain Mustard , Basil Pesto, Red Pepper Aioli

Sliced Cold Smoked Scottish Salmon

Small \$7.00/person (serves 25) \$6.00/person

Served with Capers, Red Onion, Egg Whites, Egg Yolks, Parsley, Cream Cheese, Sesame Pita Crisps

From The Sea Display

\$125.00/person

Lemongrass and Ginger Steamed Jumbo Shrimp Cocktail

Smoked Ducktrap Bay Scallop Salad

Lemon and Chive Marinated Snow Crab Claws

Chilled King Crab Legs

Oyster Shooters with Chili, Lychee, Sake Slushy

Poached New Zealand Green Lip Mussels with Dark Beer, Garlic Oil

Ahi Tuna Tartare with Crisp Taro Root Chips

Smoked Fish Display with Horseradish-Fennel Salad

All Served in an Ice Bar

Chocolate Fountain

\$300.00/person (serves 50)

Strawberries, Marshmallows, Pound Cake, Vanilla Shortbread Cookies, Brownies, Rice Krispies Treats®

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REFRESHMENT BREAKS

REFRESHMENT BREAKS

Café De France \$10/person

Butter Croissants with Butter and Preserves
French Merlton Pastries
International Cheese Display
Seasonal Fruit Accompaniments
Assorted Crackers and Artisanal Bread Display
Lacroix® Mineral Water
Columbian Roast Regular and Decaffeinated Coffee

.....

The Milwaukee Experience \$17/person

Omanhene® Chocolates
Soft Cheese Filled & Regular Pretzel with
Deli Mustard
Local Artisan Sausage Display
Fried Cheddar Cheese Curds with
BBQ & Creamy Herb Dip
Sprecher® Cream Soda & Root Beer
Assorted Pepsi® Soft Drinks

.....

Ice Cream Float Bar \$22/person

Tahitian Vanilla Bean Ice Cream
Choice of Sprecher® Cream Soda, Root Beer, Orange Dream

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HOT HORS D'OEUVRES

Items are priced per dozen. Two dozen minimum.

Miniature Corn Dogs with Smokey Brown Mustard Dipping Sauce.....	\$30.00	Tandoori Chicken Skewer with Roasted Red Pepper, Eggplant-Tahini Aioli	\$36.00
Warm Wild Mushroom Crostini with Red Pepper Goat Cheese & Truffle Oil	\$30.00	Bacon Wrapped Scallops with Piquillo Pepper Rouille	\$48.00
Mushroom Cap Stuffed with Spicy Bolognese, Shaved Aged Parmesan.....	\$36.00	Wisconsin Cheddar and Beer Gougeres with Bratwurst.....	\$30.00
Warm Gruyere and Caramelized Onion Tart with Thyme....	\$30.00	Buffalo Chicken Croquettes with Celery, Blue Cheese Dipping Sauce.....	\$36.00
Petite Lump Crab Cakes with Garlic-Chili Remoulade	\$48.00	Jerk Chicken Skewer with Mango Chutney.....	\$36.00
Curried Lamb Sate with Cucumber-Yogurt Dip.....	\$42.00	Coconut Fried Shrimp with Pineapple Ginger Coulis.....	\$48.00
Parmesan Artichokes Beignets with Creamy Herb Dipping Sauce	\$36.00	Duck Potsticker with Port Wine-Shoyu Syrup	\$42.00
Vegetable Spring Roll with Sticky Sesame Shoyu Emulsion	\$36.00	Lobster Spring Roll with Spicy Peach Dipping Sauce	\$54.00
King Crab Rangoon with Orange Chili Glaze.....	\$42.00	Pan Seared Scallop with Ratatouille, Basil Pesto, Toasted Brioche.....	\$51.00
Mongolian Beef Saté with Peanut-Ginger Dipping Sauce.....	\$36.00	Broccoli and Cheddar Cheese Puffs.....	\$36.00

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COLD HORS D'OEUVRES

Items are priced per dozen. Two dozen minimum.

Tuna Tartare with Wasabi Rouille, Goma Wakame, Crisp Wonton	\$48.00	Chilled Gazpacho Shooter with Avocado-Grilled Corn Salsa	\$30.00
Bruschetta with Rosemary White Bean Puree, Shrimp, Toasted Crostini	\$45.00	Lobster Salad Crepe with Celery Remoulade and White Truffle Essence	\$54.00
"Figs in a Blanket" Prosciutto Wrapped Figs with Whipped Goat Cheese, Banyuls Syrup	\$42.00	Brie Cheese with Pear, Lingonberry Preserve, Rye Crisp	\$30.00
Chick Pea Asian Spoon with Feta and Roasted Garlic, Parsley Vinaigrette	\$30.00	Toasted Herb Crostini with Mustard Seed Salami, Tapenade, Goat Cheese, Roasted Pepper	\$42.00
Smoked Whitefish Waldorf Croustade with Toasted Walnut, Apple-Horseradish Salad	\$42.00	Prosciutto Wrapped Sweet Melon with Fresh Mint	\$30.00
Bay Scallop Ceviche with Lime, Chili, Tomato in Crisp Phyllo Cup	\$45.00	Baby Sea Salt Roasted Potatoes with Caviar, Crème Fraiche	\$60.00
Beef Tenderloin Medallion, Horseradish Cream, Toasted Baguette	\$42.00	Caprese Lollipop with Reduced Aged Balsamic	\$42.00
Cold Smoked Scottish Salmon with Cucumber-Fennel Salad, Toasted Brioche	\$42.00	White Truffle Beef Tartare with Shaved Aged Parmesan	\$45.00
Organic Chicken Salad with Candied Pecans, Green Apple, Grapes, Celery Aioli	\$45.00	Shaved Serrano Ham with Cabrales Cheese, Caramelized Pineapple, Grilled Bread	\$42.00
		Goat Cheese Tartlets with Oven Roasted Tomato, Pear, Black Oil	\$42.00

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COCKTAILS & BEVERAGES

Host Bars

Call Brands	\$5.50
Premium Cocktails	\$6.00
Prestige Cocktails	\$6.50
Domestic Beer	\$4.00
Imported Beer	\$4.50
Selected Wines	\$6.00
Selected Cordials	\$7.00
Soft Drinks	\$2.50
Mineral Waters	\$3.50

Cash Bars

Call Brands	\$6.00
Premium Cocktails	\$6.50
Prestige Cocktails	\$7.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Selected Wines	\$6.50
Selected Cordials	\$7.50
Soft Drinks	\$3.00
Mineral Waters	\$4.00

Champagne Punch	\$65.00/gallon
Red Sangria	\$75.00/gallon
Domestic Draft Beer (1/2 barrel)	\$300.00
Premium Domestic Draft Beer (1/2 barrel)	\$350.00
Imported Draft Beer (1/2 barrel)	\$395.00

PACKAGE BEVERAGE ARRANGEMENTS

Amount charged is based on guarantee or actual attendance if higher.

Full Bar

	Call	Premium	Prestige
1st Hour	\$13.00	\$14.00	\$15.00
2nd hour	\$10.00	\$11.00	\$12.00
4-hour package	\$30.00	\$35.00	\$40.00
each additional hour	\$7.00	\$8.00	\$9.00

Soda/Beer/Wine

Includes house wines, domestic bottled beer (Miller Lite, MGD) and Pepsi brand soft drinks.

Four-Hour Package \$25.00/person or \$8.00/per hour/per person

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WINE LIST

(price per bottle)

CHAMPAGNE AND SPARKLING WINE

CaFreixenet, Brut Sparkling Wine \$28.00

Cristalino, Cava Brut \$28.00

Vueve Clicquot, "Yellow label" Champagne, Reims \$98.00

Roederer Estate, Brut, Sparkling Wine \$53.00

Stones Throw "Angelique", Almond Brut, Sparkling Wine \$42.00

WHITE/BLUSH WINES

Pinot Grigio, Forestville \$28.00

Pinot Grigio, Fisheye \$35.00

Chardonnay, Sycamore Lane \$28.00

Chardonnay, Banrock Station \$35.00

Sauvignon Blanc, Gato Negro \$35.00

Reisling, JJ Müller \$35.00

White Zinfandel, Sycamore Lane \$28.00

RED WINES

Pinot Noir, Maison Nicolais \$35.00

Malbec, Pepperwood Grove \$35.00

Merlot, Oak Creek \$28.00

Merlot, Fisheye \$35.00

Cabernet Sauvignon, Sycamore Lane \$28.00

Cabernet Sauvignon, Columbia Crest \$35.00

Note: Please remember our in-house outlet wine list is always available to choose from as well. Our chef or restaurant manager will be more than happy to assist you with making a proper selection for your event.

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